



## The Taste of USA vs ITALY WINE DINNER

### **CRISP PEAR & SPICED WALNUT SALAD**

dressed arugula, sliced pear, ricotta cheese,  
spiced walnuts, ginger balsamic dressing

*paired with*

USA: Anne Amie Vineyards Pinot Gris, Willamette Valley

Italy: Cantina Santa Maria di Palma 'Aragosta'  
Vermentino Di Sardegna, Sardinia

### **CHICKEN CAPRICCIOSA**

crispy chicken cutlet, basil olive oil dressed arugula,  
shaved red onion, roma tomatoes, parmesan

*paired with*

USA: Paysan Chardonnay 'Jack's Hill', Monterey

Italy: Ottella Lugana, Garda DOC

### **WILD BOAR PAPPARDELLE**

slow braised wild boar, mushroom ragu,  
herbed pappardelle, fresh shaved parmesan

*paired with*

USA: Cardwell Hill Cellars 'Fenders Blue' Estate  
Pinot Noir, Willamette Valley

Italy: Indigenous Nebbiolo D' Alba, Piedmont

### **BLACKBERRY CHEESECAKE**

honey caviar, pistachio ice cream, honey gel

*paired with*

USA: Dunham Cellars 'Three Legged Red', Washington

Italy: Tenuta Buonamico 'Etichetta Blu' Super Tuscan,  
Montecarlo, Tuscany

# NIJJI

RESTAURANT